



NAME Qvevri Tinop  
ESTATE Tillingham,  
Peasmarsh, East Sussex, UK  
VINTAGE 2018  
ALC 13% VOL  
GRAPE(S) Pinot Noir 100%

#### TASTING NOTE

Richly scented with earthy aromas, alongside bright cherry and redcurrant. The colour is deep and relatively opaque. The palate offers more fruit and the generous weight is offset by fresh acidity, moderate tannins and minerality from the clay Qvevri.

Suitable for vegetarians /vegans: YES

#### BACKGROUND/VINIFICATION

- From clay soils in Essex.
- Manually harvested into 15 kg baskets.
- Pinot Noir clone GM2013.
- Crushed and destemmed.
- 5 day cold maceration, 5 days ferment on skins (manual punchdowns).
- 100% Press wine fermented in 1st fill, Georgian Qvevri.
- Aged on 10% skins for 7 months.
- 100% indigenous yeast ferment at ambient temperatures.
- Zero filtration.
- Zero fining.
- Zero sulphur.

#### TECHNICAL

Free SO<sub>2</sub>: <5 ppm  
Total SO<sub>2</sub>: <30 ppm  
Acidity: 7.25 g/l  
Residual sugar: 0 g/l